

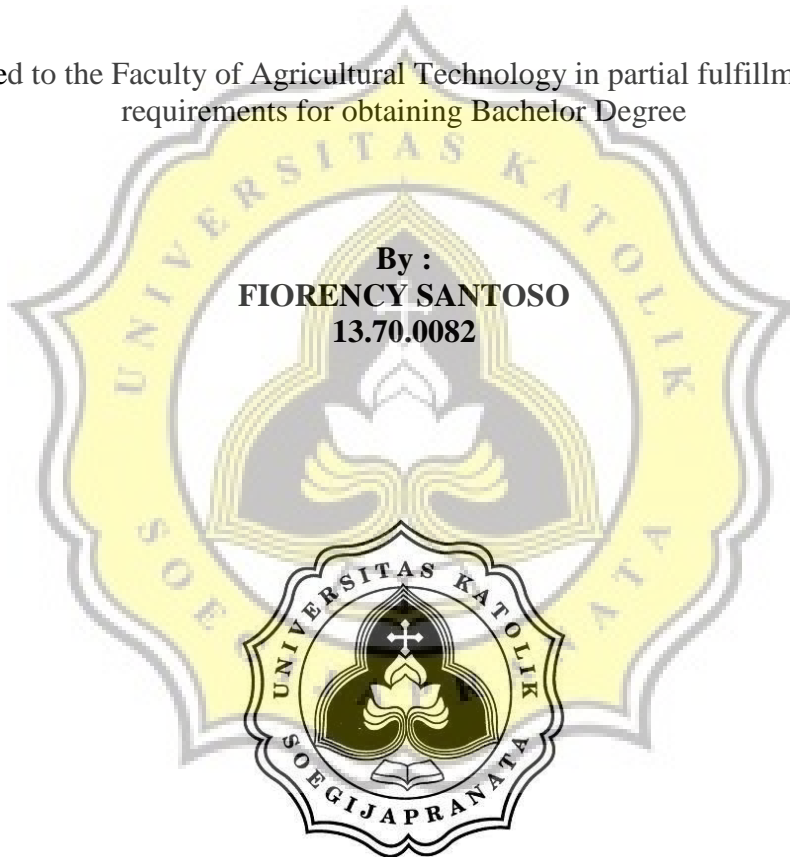
**STUDY OF ANTIBACTERIAL ACTIVITY AND TOTAL
PHENOLIC COMPOUND ON FRESH AND POWDERED OF
Zingiber officinale Roscoe BASED ON DIFFERENT
HARVESTING TIME**

***STUDI AKTIVITAS ANTIBAKTERI DAN TOTAL SENYAWA
FENOL PADA *Zingiber officinale* Roscoe SEGAR DAN BUBUK
BERDASARKAN UMUR PANEN YANG BERBEDA***

BACHELOR THESIS

Submitted to the Faculty of Agricultural Technology in partial fulfillment of the
requirements for obtaining Bachelor Degree

By :
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13.70.0082



**DEPARTMENT OF FOOD TECHNOLOGY
FACULTY OF AGRICULTURAL TECHNOLOGY
SOEGIJAPRANATA CATHOLIC UNIVERSITY
SEMARANG**

2017

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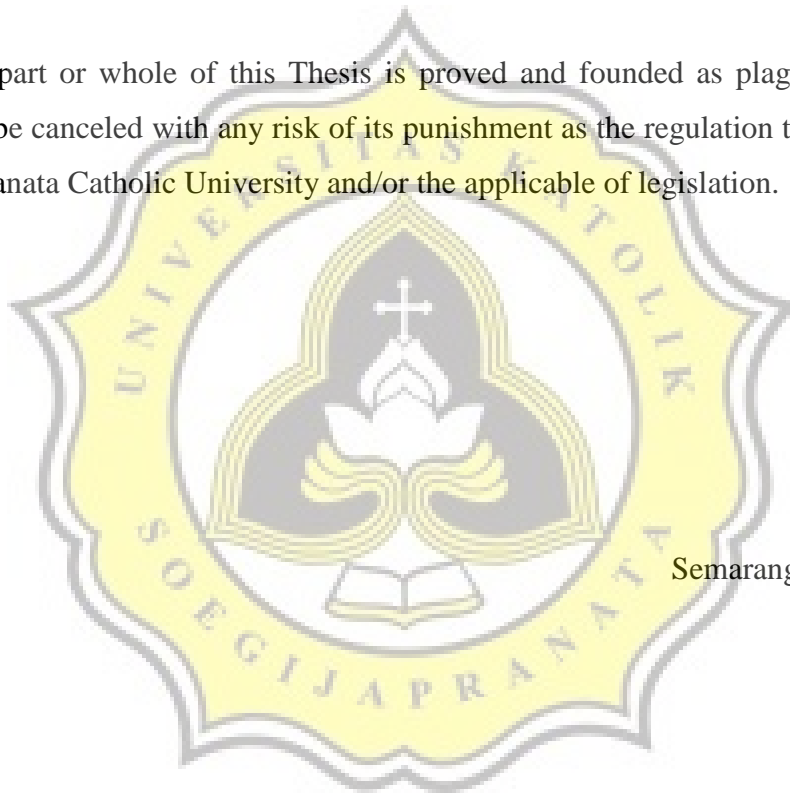
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STATEMENT OF THESIS AUTHENTICITY

With this I state that Thesis with title “**STUDY OF ANTIBACTERIAL ACTIVITY AND TOTAL PHENOLIC COMPOUND ON FRESH AND POWDERED OF *Zingiber officinale* Roscoe BASED ON DIFFERENT HARVESTING TIME**” there is no work that has been proposed to get academic title on University, and as long as I know there is none work or opinion that had been wrote or published by another people, except that has been writing is referred in this manuscript and mentioned in references.

If someday part or whole of this Thesis is proved and founded as plagiarism, then I deserved to be canceled with any risk of its punishment as the regulation that applicable in Soegijapranata Catholic University and/or the applicable of legislation.



Semarang, March 2017

Fiorency Santoso

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SUMMARY

Foodborne diseases that caused by pathogenic bacteria are still a major threat to public health. Foodborne pathogen bacteria require certain processing to inhibit the growth, however this process might cause undesirable flavor or texture to food product. Nowadays, there are a lot of trends that use natural products as the source of antimicrobial agents which is derived from plant's bioactive compounds. Natural bioactive compounds might be effective to kill the foodborne pathogenic bacteria without decreasing the quality of the food. One of them is from *Zingiber officinale* Roscoe. Ginger contains of secondary metabolites, which are flavonoid, phenol, terpenoids and essential oils which has important role as antibacterial agent. Young harvested ginger reported to have higher antibacterial activity than old harvested ginger. Many studies have already reported the antimicrobial properties of *Z. officinale* Roscoe, but limited research about antimicrobial activity analysis based on different harvesting time. The objectives of this research are to observe the antibacterial activity of fresh and powdered ginger based on different harvesting time (3, 4, and 5 months) against *Bacillus cereus* FNCC 0057, *Staphylococcus aureus* FNCC 0047, *Escherichia coli* FNCC 0091, *Salmonella enterica Typhimurium* FNCC 0050, and *Listeria monocytogenes* FNCC 0156 by using well diffusion method. The test followed by minimum inhibitory concentration (MIC) as a quantitative assay. To determine the total phenolic compound as it is one of antibacterial compounds in ginger. The antibacterial testing showed that the increasing of harvesting time will decrease the antibacterial effect. The maximum inhibitory action was found on 3 months old of ginger. MIC test resulted that the smallest concentration of ginger, which is 0.78 µg/ml still can inhibit the entire pathogenic bacteria. It is proved by the formation of clear zone. On the other hand, the increasing of harvesting time will increase the total phenolic compound. Powdered ginger resulted higher antibacterial effect and total phenolic content compared to fresh ginger. This research indicates that young harvested *Zingiber officinale* Roscoe has high potential antimicrobial agent. The antibacterial agent derived from its secondary metabolites, especially the essential oil, terpenoids, zingiberene, and phenolic compounds (gingerol and shogaol).

RINGKASAN

Penyakit dari makanan yang disebabkan oleh bakteri patogen masih menjadi ancaman utama bagi kesehatan masyarakat. Bakteri patogen penyebab penyakit di makanan membutuhkan proses tertentu untuk menghambat pertumbuhannya, namun proses ini dapat menyebabkan perubahan rasa dan tekstur yang tidak diinginkan pada produk pangan. Sekarang ini, terdapat banyak kecenderungan yang menggunakan produk alami sebagai sumber agen antimikrobal yang berasal dari komponen bioaktif tanaman. Komponen bioaktif alami mungkin efektif untuk membunuh bakteri patogen tanpa menurunkan kualitas produk pangan. Salah satunya adalah dari *Zingiber officinale* Roscoe. Jahe mengandung metabolit sekunder, diantaranya flavonoid, fenol, terpenoid, dan minyak atsiri, yang memiliki peran penting sebagai agen antimikrobal. Jahe pada usia muda dilaporkan memiliki aktivitas antibakteri yang lebih kuat dibanding jahe pada usia tua. Banyak studi yang sudah melaporkan sifat antimikrobal pada *Z. officinale* Roscoe, namun sedikit penelitian mengenai analisa aktivitas antimikroba berdasarkan usia panen. Tujuan dari penelitian ini adalah untuk mengetahui aktivitas antibakteri pada jahe segar dan bubuk berdasarkan umur panen yang berbeda (3, 4, dan 5 bulan) terhadap *Bacillus cereus* FNCC 0057, *Staphylococcus aureus* FNCC 0047, *Escherichia coli* FNCC 0091, *Salmonella enterica* Typhimurium FNCC 0050, dan *Listeria monocytogenes* FNCC 0156 dengan menggunakan metode difusi sumuran. Uji dilanjutkan dengan Kadar Hambat Minimum (KHM) sebagai uji kuantitatif. Untuk mengetahui total senyawa fenol karena senyawa ini merupakan salah satu senyawa antimikrobal pada jahe. Uji antibakterial menunjukkan bahwa dengan meningkatnya usia panen maka akan menurunkan aktifitas penghambatannya. Aktivitas penghambatan terbesar didapatkan pada jahe umur 3 bulan. Uji KHM menunjukkan bahwa konsentrasi terkecil pada jahe, yaitu 0.78 µg/ml masih dapat menghambat seluruh pertumbuhan bakteri . Hal ini ditandai dengan terbentuknya zona bening. Di samping itu, meningkatnya usia panen akan meningkatkan total senyawa fenol. Jahe serbuk menghasilkan aktifitas penghambatan lebih kuat dan total senyawa fenol lebih besar dibandingkan jahe segar. Penelitian ini mengindikasikan bahwa *Zingiber officinale* Roscoe yang dipanen pada usia muda memiliki potensi kuat sebagai agen antimikrobal. Agen antimikrobal berasal dari metabolit sekundernya, khususnya minyak atsiri, terpenoids, zingiberene, dan senyawa fenol (gingerol dan shogaol).

ACKNOWLEDGEMENT

First of all, I would like to give my greatest gratefulness to Jesus Christ for His amazing grace, wisdom and guidance to finish this research and thesis. After a period of doing the research and writing this thesis, I had been searching and obtaining multiple kind of knowledge, information and views that were very useful to accomplish this thesis, which this process was very valuable and memorable experience for my life.

This thesis can be done by assistance from some individuals who always give their best support that I very grateful for. Without them, I would not have done this thesis. That's why in this section, I would like to thank you to those amazing persons:

1. Dr. Victoria Kristina Ananingsih, ST., MSc. as the Dean of Faculty of Agricultural Technology Soegijapranata Catholic University Semarang.
2. Dr. Ir. Lindayani, MP, and Ivone E. Fernandez, SSi., MSc as my best supervisor who are always give their time to help me with their great advice and motivation, who are being patience in educating and being great teachers for me in the Food Technology Department. It was a really memorable experience working with them.
3. Dr. Patchanee Yasurin, lecturer from Biotechnology Department of Assumption University, Bangkok, Thailand as the supervisor during student exchange program who introduces me to this research.
4. Mr. Slamet, the farmer from Salatiga who gives support and provides the samples for this research.
5. All of FTP staff and lecturer for being a great family and team to pass on the knowledge, experience and education, and also for providing great service during the study.
6. Ms. Agatha and Mr. Soleh as the laboratory assistants who always help and support me during the lab days.
7. Dearest mother and my beloved brother and sister who are always support, love, motivate, help me to get the samples for this research, and also who always pray for me throughout the times.

8. All of the friends in Food Technology who always cheer and support me throughout the process of this thesis and help me to do this thesis : Hans, Kristo, Winda, Anggi, Meta, Teo, Daniel, Osi, Sefta, Angelau, Tara, Buddy.
9. All other people, who cannot be possibly mentioned one by one, who made this thesis can finally be finished with their kindness and support.

I realized that this report is still far from perfect. I am open to any advice and criticism for the improvement of this report. I truly hope that this research could give a valuable contribution in the world of science and be useful to the development of food industries.

Semarang, March 2017

Author,

Fiorency Santoso



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